


REMARKS

Applicants have amended Claims 1-33 in the above-identified application in order to remove multiple dependencies and conform to U.S. practice. No new matter has been added. In addition, headings, a summary of the invention, and an abstract have been added to the specification. For convenience purposes, a copy of the Abstract is attached hereto on a separate sheet. Accordingly, entry hereof and examination on the merits are respectfully requested.

Respectively submitted,



Susan A. Sipos
Registration No. 43,128
Attorney for Applicant(s)

HOFFMANN & BARON, LLP
6900 Jericho Turnpike
Syosset, New York, 11791
(516) 822-3550
142398

VERSION WITH MARKINGS TO SHOW CHANGES MADE

IN THE SPECIFICATION:

On page 1, before line 4, after the title, please insert the following:

This application is the U.S. National Phase of International Application Number PCT/NL00/00167 filed on March 10, 2000.

BACKGROUND OF THE INVENTION

On page 4, before line 12, please insert the following:

SUMMARY OF THE INVENTION

The present invention provides a snack food comprising high amylopectin potato flakes and/or high amylopectin potato granules.

DETAILED DESCRIPTION OF THE INVENTION

IN THE CLAIMS:

Please amend Claims 1-33 to read as follows:

1. (Amended) A snack food having a high amylopectin content comprising high amylopectin potato flakes and/or high amylopectin potato granules.

2. (Amended) A snack food according to [as claimed in] claim 1, wherein the high amylopectin potato content is substantially all in the form of potato flakes.

3. (Amended) A snack food according to [as claimed] claim 1 [or claim 2], further comprising [which also comprises] potato flakes and/or other potato dehydrates derived from a potato, wherein the potato has a [potatoes of which the] starch content comprising [has] a normal amylopectin content.

4. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 3], wherein at least 5% by weight of the snack food is derived from the high amylopectin potato flakes and/or granules.

5. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 4], further comprising [which also comprises] one or more cereal flours.

6. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 5], further comprising [which also comprises] one or more additives typically used in snack food manufacture.

7. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 6], wherein the snack food is a fried snack food.

8. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 6], wherein the snack food is a baked snack food.

9. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 8], wherein the snack food is an extruded snack food.

10. (Amended) A snack food according to [as claimed in any one of claims] claim 1 [to 9], further comprising [which also comprises] an isolated starch.

11. A snack food according to [as claimed in] claim 10, wherein the isolated starch is a waxy starch.

12. A snack food according to [as claimed in] claim 11, wherein the waxy starch is a pregelatinised waxy starch.

13. (Amended) A snack food according to [as claimed in] claim 12, wherein [which comprises] not more than 25% by weight of the snack food is pregelatinised waxy potato starch.

14. (Amended) A snack food according to [as claimed in] claim 13, wherein [which comprises] not more than 10% by weight of the snack food is pregelatinised waxy potato starch.

15. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 14], wherein the high amylopectin potato flakes and/or granules are prepared from a potato [potatoes] from a genetically modified potato plant [plants].

16. (Amended) A snack food according to [as claimed in] claim 15, wherein the modified potato plant is [plants are] derived from a [the] Saturna variety.

17. (Amended) A snack food according to [as claimed in any of claims] claim 1 [to 16], wherein the high amylopectin potato flakes and/or granules are derived from potatoes having not more than 5% by dry weight of reducing sugars.

18. (Amended) A snack food comprising high amylopectin potato flakes and/or high amylopectin potato granules, and an oil and/or an emulsifier [substantially as described in Examples 1 to 6].

19. (Amended) A high amylopectin potato flake [Potato flakes] having a starch content which consists of at least 85% amylopectin.

20. (Amended) A high amylopectin potato flake according to [Potato flakes as claimed in] claim 19, wherein the starch content consists of at least 90% amylopectin.

21. (Amended) A high amylopectin potato granule [Potato granules] having a starch content which consists of at least 85% amylopectin.

22. (Amended) A high amylopectin potato granule according to [Potato granules as claimed in] claim 21, wherein the starch content consists of at least 90% amylopectin.

23. (Amended) A method of increasing [Use of high amylopectin potato flakes and/or high amylopectin potato granules to increase] the expansion of a snack food[.] comprising:

i) forming a dough comprising high amylopectin potato flakes and/or high amylopectin potato granules; and

ii) cooking the dough to prepare the snack food,

wherein the expansion of the snack food is increased as compared to a snack food prepared from potato flakes and/or potato granules having a normal level of amylopectin.

24. (Amended) A method of preparing a snack food comprising [the steps of]:

i) forming a dough, wherein said dough comprises [comprising] high amylopectin potato flakes and/or high amylopectin potato granules; and

ii) cooking [that] the dough to prepare [give] the snack food.

25. (Amended) A method according to [as claimed in] claim 24, further comprising [which also comprises the step of] forming the dough into pieces of desired shape prior to cooking.

26. (Amended) A method according to [as claimed in] claim 25, wherein [the step of] forming the dough into pieces of desired shape comprises [involves] forming the dough into a sheet and cutting shaped pieces from the sheet.

27. (Amended) A method according to [as claimed in] claim 25, wherein [the step of] forming the dough into pieces of desired shape is [an] extrusion [step].

28. (Amended) A method according to [as claimed in any one of claims] claim 24 [to 27], wherein [in the step of] forming the dough comprises adding an amount of [the] high amylopectin flakes and/or granules [are added in an amount] such that [they] the flakes and/or granules comprise at least 10% of the dry weight of the dough.

29. (Amended) A method according to [as claimed in any one of claims] claim 24 [to 28], wherein [in the step of] forming the dough, further comprises adding one or more cereal flours [are added].

30. (Amended) A method according to [as claimed in any one of claims] claim 24 [to 29], wherein [the] cooking [step] the dough comprises [a] frying [step].

31. (Amended) A method according to [as claimed in any one of claims] claim 24 [to 30], wherein [the] cooking [step] the dough comprises [a] baking [step].

32. (Amended) A method according to [as claimed in any one of claims] claim 24 [to 29], wherein [the] cooking [step] the dough comprises extrusion cooking.

33. (Amended) A method of preparing a snack food [substantially as described in examples 1 to 7] comprising:

i) forming a dough, wherein said dough comprises high amylopectin potato flakes and/or high amylopectin potato granules, and an oil and/or an emulsifier; and

ii) cooking the dough,

wherein the snack food is prepared.

AFTER THE CLAIMS:

Please insert, after the claims, on a separate sheet:

ABSTRACT

Snack foods are prepared, at least in part, from potato flakes and/or potato granules which are derivable from potatoes in which the starch has a higher than normal amylopectin content, for example, waxy potatoes. The snack foods have improved texture and appearance.